

Tikka Chicken Wings

Ingredients

1 cup yogurt
4 garlic cloves minced
4 teaspoons grated ginger
1½ Tablespoons coriander
2 teaspoons cumin
1 Tablespoon turmeric
2 teaspoon garam masala
1 teaspoon cayenne
1 teaspoon brown sugar
2 lbs chicken wings
Chopped cilantro, for garnish
Minced shallots, for garnish

Directions

1. Mix everything but the wings together in a large bowl until well combined. Add the wings and toss to evenly coat. Transfer everything to a ziplock bag or cover the bowl and marinate for at least 30 minutes
2. Preheat the oven to 400 and line a large sheet pan with foil.
3. Remove wings and shake off the excess marinade and discard. Spread them evenly across the prepared sheet pan so they are not overlapping.
4. Bake the wings for 20 minutes, flip the wings and rotate the pan, bake 20minutes longer or until the wings are cooked through and lightly charred. Cool slightly before transferring the wings to a platter and garnishing with cilantro and shallots.

Note: If the wings are cooked through but don't look charred, put them under the broiler to crisp them up. Optional, not necessary.